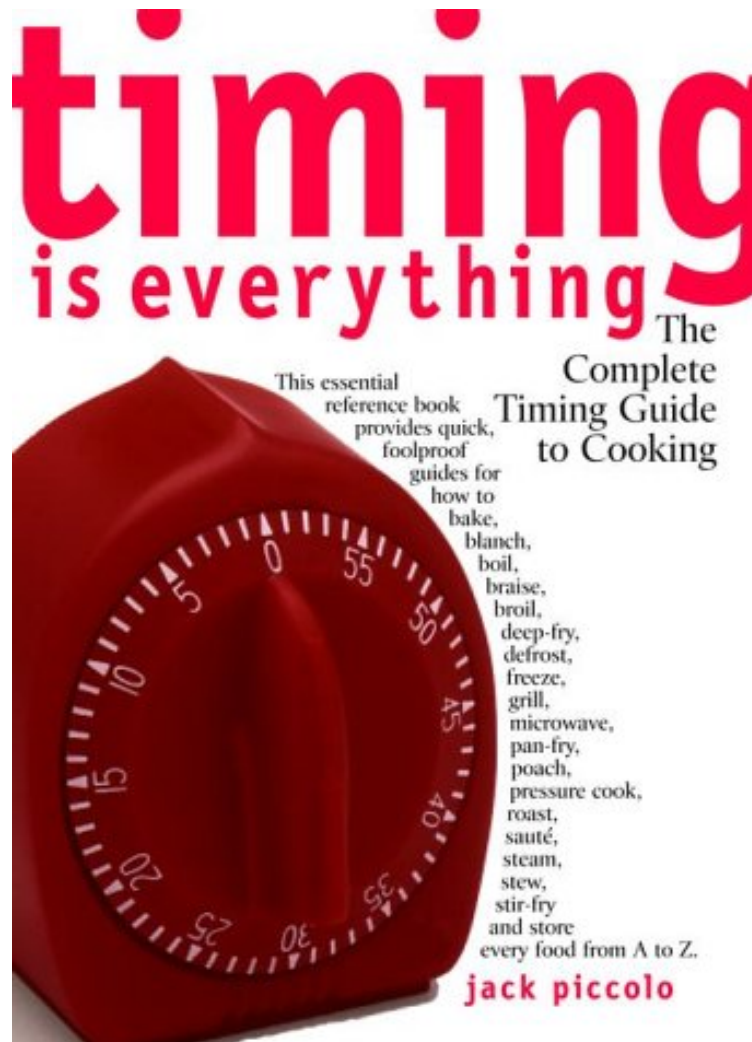


(Pdf free) Timing Is Everything: The Complete Timing Guide to Cooking

Timing Is Everything: The Complete Timing Guide to Cooking

Jack Piccolo

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Jack Piccolo : Timing Is Everything: The Complete Timing Guide to Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Timing Is Everything: The Complete Timing Guide to Cooking:

0 of 0 people found the following review helpful. For your culinary libraryBy AnnieI think this is a great culinary reference book for the beginner cook. Growing up my mother was a horrible cook (she knows I speak the truth) so I know when I first started trying to learn I was always wondering things like "What temp should I cook a whole chicken? How long?" This book will answer them all of those questions and help the newbie along their way to cooking some good, safe to eat food.1 of 1 people found the following review helpful. Must Have Book for all CooksBy LMJI've had a copy of this book for years. Friends and relatives often call me for info on how long to cook

something and what temperature should it be cooked at as well as what temperature should the food reach when done. I have given several of my friends and relatives copies along with a meat thermometer. I truly hope all of them have found this book as useful as I have. It lists all meats by cut, thickness, cooking temp, time to cook, temperature to reach for well done, medium well, medium rare, rare etc. Easy to use and a welcome asset to all cooks. 0 of 0 people found the following review helpful. PleasedBy lorraineLove Love Love this book! it was in pretty good condition when it came. I ordered two of them. The first one came and I noticed lower right hand corner was turned up on the front page and the second one came and it was the same way. but all in all I was very pleased it came before Christmas and everyone was happy!! Thank You!!

Cooking shouldn't be a research project, forcing you to read through recipes to find answers to the simplest of questions: How long? Now, *Timing Is Everything*, the ultimate guide to timing and storage, provides easy answers at a glance. Author Jack Piccolo has assembled chart after chart offering invaluable, at-your-fingertips cooking times for grains, fruits and vegetables, meat, poultry, fish, sausage, even nuts! Taking into consideration size, weight, and thickness, each food's cooking time is listed alongside brief, easy-to-follow instructions on each particular cooking method. In an instant, you can find, for example, how long to broil a piece of salmon, toast pine nuts, or boil fettuccine (fresh or dried). In addition, general directions on cooking methods--from baking to deep-frying to stir-frying--and sections on storing and freezing foods are included for quick reference. Separate chapters on microwaving, pressure cooking, and storing foods supply important information in the same easy chart format. Who hasn't wondered about defrosting and reheating in the microwave, or relying on frozen meats and vegetables? By definitively answering these questions, *Timing Is Everything* takes the guesswork out of cooking so home cooks can be more confident in the kitchen and concentrate on making the most out of their ingredients and preparing a delicious meal. Never overcook another steak, serve pasta that is too al dente, or worry about food safety again. Once you get your hands on this book, you'll be amazed you ever cooked without it.

.com Jack Piccolo's *Timing Is Everything*, a guide to food timing and storage, sets out to dispel the when-is-it-done doubts. In chart after chart, Piccolo provides shorthand preparation information and cooking times for most fruits and vegetables, grains, meat, poultry, fish, sausages, and more. Additional chapters on microwaving, pressure cooking, and food storage supply similarly useful data. If dish success is based on a number of variables in addition to (and as important as) cooking time, Piccolo is, nonetheless, on the right track. Most cooks will welcome a "fingertips" source for better-than-ballpark dish and storage timing plus the kind of succinct preparation advice he offers. How long will the roast beef take? Find the book's beef section and consult the comprehensive charts. Choose your cut, then learn, for example, that a seven- to eight-pound rib roast, started in a 550-degree oven, is cooked to rare--an internal temperature of 115 to 120 degrees Fahrenheit--in one-and-a-half to one-and-three-fourths hours. Piccolo also includes explicit data on defrosting and heating in the microwave and on shelf, refrigerator, and freezer storage. Whether used to resolve timing quandaries or as a cookbook adjunct, *Timing Is Everything* should help cooks become more confident as well as knowledgeable. --Arthur Boehm
From Library Journal
After an introduction to cooking methods, Piccolo provides charts detailing timing for everything from braising small game birds to defrosting in the microwave to storing foods in the pantry, refrigerator, or freezer. There is certainly a lot of information here, but whether or not there is an audience for the book seems questionable. Most novice cooks (and many others as well) would prefer to follow recipes, while more experienced cooks, when improvising, would probably just turn to a favorite cookbook for guidance on timing. Not a necessary purchase. Copyright 2000 Reed Business Information, Inc.
From the Inside Flap
Cooking shouldn't be a research project, forcing you to read through recipes to find answers to the simplest of questions: How long? Now, *Timing Is Everything*, the ultimate guide to timing and storage, provides easy answers at a glance. Author Jack Piccolo has assembled chart after chart offering invaluable, at-your-fingertips cooking times for grains, fruits and vegetables, meat, poultry, fish, sausage, even nuts! Taking into consideration size, weight, and thickness, each food's cooking time is listed alongside brief, easy-to-follow instructions on each particular cooking method. In an instant, you can find, for example, how long to broil a piece of salmon, toast pine nuts, or boil fettuccine (fresh or dried). In addition, general directions on cooking methods--from baking to deep-frying to stir-frying--and sections on storing and freezing foods are included for quick reference. Separate chapters on microwaving, pressure cooking, and storing foods supply important information in the same easy chart format. Who hasn't wondered about defrosting and reheating in the microwave, or relying on frozen meats and vegetables? By definitively answering these questions, *Timing Is Everything* takes the guesswork out of cooking so home cooks can be more confident in the kitchen and concentrate on making the most out of their ingredients and preparing a delicious meal. Never overcook another steak, serve pasta that is too al dente, or worry about food safety again. Once you get your hands on this book, you'll be amazed you ever cooked without it.